



Wedding Reception Menu
22 items

assortment of welcome canapés
mini rolls with salami and rucola
salmon and chive cream cheese crepe roulade
pastry tartlets with sundried tomato and feta
smoked cheese with mustard and apple chutney wholemeal crostini
mussel and marinated olives brochettes

crispy breaded fish goujons, lemon aioli
mint and harissa marinated lamb meatballs, tahini sauce
maltese sausage on skewers, tomato and onion chutney
bruschetta of sun-dried tomato, olives and capers
pork dumplings, sweet 'n' sour sauce
Thai Chicken satay with coriander and peanut sauce
salmon and leek quiche
Cantonese vegetable spring rolls, sweet chilli jam
spinach and feta cheese strudel
tomato and mozzarella arancini
deep pan mushroom pizzette
mini Cornish pasties

fruit kebabs
apple and blueberry crumble
strawberry and chocolate tarts
sherry trifle

€23.50 per person
including a 3 tier wedding cake based on minimum of 200 pax



Wedding Reception Menu
24 items

assortment of welcome canapés
mini rolls with smoked pork and mustard
hoisin chicken and oriental vegetable mini wrap
pastry tartlets with roast beef and pickle
choux profiterols with duck liver parfait and onion jam
cherry tomato and mozzarella mini skewers

bruschetta topped with slow roasted peppers, anchovies and olives
camembert bites, grape and onion relish
black bean and cream cheese tortilla flutes, guacamole dip
chicken spring rolls, mango and lime salsa
spinach and parmesan arancini
crispy breaded stuffed olives
spinach and ricotta cassatata
breaded chicken skewers
mini lamb shepherd pie
prawn en croute, wasabi mayonnaise
mini tomato and pesto pizza
pork koftas, apple and onion jam
beef sausage rolls
mushroom puffs

fruit kebabs
banana and toffee mousse
mini lemon meringue
Chocolate and hazelnut tarts

€25.50 per person
including a 3 tier wedding cake based on minimum of 200 pax



Wedding Reception Menu
24 items

assortment of welcome canapés
mini club sandwich
shrimps on crostini with avocado and bacon
mini chicken Caesar wrap
pear, blue cheese and walnuts on croute
rosemary polenta, parma ham and mozzarella skewer

mini tacos with pico de gallo salsa
warm bocconcini and olive tartlet
assorted pea and ricotta pastizzi
Vietnamese pork meat balls with ginger and lime
mushroom stuffed with brie and cranberry jam
hot 'n' spicy chicken wings
vegetable samosa, mint chutney
lamb souvlaki with garlic and lemon
fish kefta with tahini sauce
crab money bags, mango and coriander relish
deep pan salami pizzette
tandoori chicken skewers
beef liver wrapped in bacon
baked timpana

baked toffee cheesecake
forest berries pannacotta
chocolate profiterols
mocha, vanilla and hazelnut ice-cream terrine

€27.50 per person
including a 3 tier wedding cake based on minimum of 200 pax



Wedding Reception Menu
28 items

assortment of welcome canapés
asparagus wrapped in Parma ham, with a warm cheese dip
carpaccio of cured beef on crostini with rucola pesto
spicy corn cakes with prawns and avocado
slow roasted tomato, black olive tapenade and peppers on lemon focaccia
pastry tartlets with shredded hamhock, mustard and sweet pickle

cold food bowls

marinated swordfish on petite nocoise salad
hoi-sin duck on hazelnut polenta, fig chutney

hot food bowls

prawn and crushed pea risotto, pancetta wafer
crispy cheeselet, tomato and onion jam, rucola leaves

crab and salmon fishcakes, pineapple and ginger salsa
spicy lamb skewer, cucumber and yogurt sauce
coconut crusted chicken, lemon aioli
pork wantons, sweet chilli jam
beef curry puffs
pastry tartlet with mushrooms, blue cheese and leeks
mussels with an almond and lemon crust
sesame shrimp dumplings
mini ham and artichokes pizza
thai style pork skewer with peanut satay sauce
baby potatoes stuffed maltese sausage and mushrooms
mini beef wellington
duck spring rolls, plum sauce

cherry and white chocolate pyramids
Amaretto cheesecake
forest berries tartlets
cannoli Siciliani
assortment of ice-cream shooters

€34.50 per person
including a 3 tier wedding cake based on minimum of 200 pax



Wedding Reception Menu
28 items

assortment of welcome canapés
assortment of tramezzini sandwiches
pork with spring onions and hoi-sin in pesto pastry cup
parma ham and melon on skewer
crepe roulade with salmon, shrimps and cream cheese
chicken liver parfait, caramelized orange, on brioche
pastry tartlets with cheeselets, olive tapenade and sun-dried tomato

mini ricotta cheese qassatat
pizzette with tomato, chorizo and caramelized onions
pork koftas, apple and coriander relish
Maroccan spiced chicken and date puffs
prawns in filo pastry, avocado and lime dip
savoury shell filled with black olives, mozzarella and diced capsicum
crispy battered calamari with chilli and lemon
cumin spiced lamb meatballs on skewers, garlic yogurt dip
mini vegetable spring rolls with hoisin sauce
onion bhaji with coriander chutney
mini beef burger
maltese sausage on skewers
almond coated mussels, lemon aioli
asian pork dim sum with mushrooms and chestnuts
pea, goats cheese and pancetta quiche
chicken tandoori skewers served with cucumber raita

apple and coconut crumble
chocolate and caramel tart
baked blueberry cheesecake
seasonal fruit tartlets
strawberry pannacotta in shooters

€31.50 per person
including a 3 tier wedding cake based on minimum of 200 pax



Wedding Reception Menu
32 items

assortment of welcome canapés
assortment of tramezzini sandwiches
parma ham and marinated artichokes on skewer
crostini with bigilla, cheeselets and dried tomatoes
cured beef, tomato and onion marmalade in tortilla cup
crepe roulade with chicken and mango relish
smoked salmon and cream cheese in savoury choux bun

mini Cornish pasties
grouper goujons coated in oats, salsa verde
mushroom deep pan pizza
rosemary and harissa marinated lamb skewers
mini nacho bites, pico de gallo salsa
hot 'n' spicy chicken wings
tomato, onion and bacon quiche
pork wantons, with soy and ginger dip
cheddar cheese and jalapeno bites
mini vegetable samosas, with spicy cranberry sauce
mussels in shell glazed with tomatoes, almonds and parmesan cheese
shrimp spring rolls, mango and coriander salsa
yakitori chicken skewers
pork loin wrapped in bacon
falafel with cucumber and yogurt sauce
spinach and anchovy pies
beef en croute
swordfish brochettes in Thai curry
tomato and pesto arancini
baked timpana

bacio cream tarts
seasonal fruit kebabs
mini cannoli siciliani
cherry and white chocolate pyramids
strawberry pannacotta in shooters

€34.50 per person
including a 3 tier wedding cake based on minimum of 200 pax



Wedding Reception Menu

32 items

assortment of welcome canapés
parfait of duck liver, cranberry & walnuts on toasted brioche
pastry tartlets with mature stilton, port and apple jelly
skewers of asparagus wrapped in smoked salmon
parma ham with sweet peppers pesto and rucola on croute
assortment of sushi rolls, soy dip

cold food bowls

chicken and papaya salad
beef tataki, asian salad, coconut ginger dressing
lime cured gravadlax, potato and fennel salad, salsa verde

hot food bowls

fish 'n' crisps, mushy peas, tartar sauce
fagottini with pears and cheese, balsamic reduction
Thai curry chicken on basmati rice

lamb and date puffs

Halloumi cheese wrapped in pancetta
baby potatoes with chorizo and sour cream
Asian dumpling with pork and water chestnuts
pastry tartlet with honey roasted pumpkin, pesto and pinenuts
Peking duck pancakes, with hoi-sin, cucumber and vegetables
mini pizza with tomato, smoked salmon and pesto
oyster mushroom and goat's cheese arancini
crispy olives stuffed with chicken
brie and cranberry in phyllo pastry
mini prawn skewers, red pesto salsa
veal koftas with lemon and thyme
Thai crab money bags, sweet 'n' sour sauce
peppered fillet of beef on skewer
mini cheese burgers

Amaretto choux buns

pear and hazelnut crumble
chocolate, raspberry and mango terrine
carrot ginger cake, peach and almond cream
orange chocolate fondant with yogurt ice-cream

€36.50 per person

including a 3 tier wedding cake based on minimum of 200 pax



Wedding Reception Menu
12 items

pastry tartlets with cheeselets, olive tapenade and sun-dried tomatoe
crepe roulade with salmon, shrimps and cream cheese
chicken liver parfait, caramelized orange, on brioche

crab and salmon fishcakes, pineapple and ginger salsa
thai style chicken skewer with peanut satay sauce
lamb souvlaki with garlic and lemon
baby potatoes with chorizo and sour cream
beef and parma ham skewers
brie and cranberry in phyllo pastry

baked toffee cheesecake
assortment of sorbet in shooter glasses
amaretto chocolate profiterole

€16.50 per person

this menu is designed to be served with additional choice from the themed food station selector
Minimum recommendation of two food stations



Wedding Reception Menu
16 items

assortment of welcome canapés

cold food bowls

marinated swordfish, on petite nicoise salad
chicken and papaya salad

hot food bowls

fagottini with pears and cheese, balsamic reduction
crispy cheeselet, tomato and onion jam, rucola leaves

spicy lamb skewer, mint and yogurt sauce

curried chicken in a sesame pastry

duck pancakes, with hoisin and asian vegetables

crab money bags, mango and coriander relish

spinach and parmesan arancini

mini beef wellington

prawn en croute, wasabi mayonnaise

pastry tartlet with pumpkin, mozzarella cheese and pesto

apple and coconut crumble

forest berries pannacotta in shooter glasses

orange chocolate fondant with vanilla ice-cream

€21.50 per person

this menu is designed to be served with additional choice from the themed food station selector
Minimum recommendation of two food stations